

GRANAATAPPEL

Ruby • gelei
granaatappel
ganache
granaatappel
Ruby • jelly pome-
granate • pome-
granate ganache



VLIERBLOESEM

Melkchocolade
vlierbloesem-
botercrème
Milk chocolate
butter cream
of elderflower



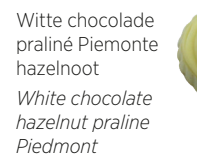
WASABI

Melkchocolade
limoenganache
marsepein • wasabi
Milk chocolate
lime ganache
marzipan • wasabi



WALNOOT FONDANT

Fondantchocolade
ganache
van walnoot
Dark chocolate
walnut ganache



PRALINÉ MELK

Melkchocolade
praliné Piemonte
hazelnoot
Milk chocolate
hazelnut praline
Piedmont



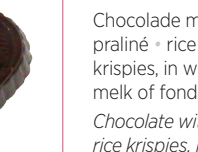
PRALINÉ WIT

Witte chocolade
praliné Piemonte
hazelnoot
White chocolate
hazelnut praline
Piedmont



PRALINÉ FONDANT

Fondantchocolade
praliné Piemonte
hazelnoot
Dark chocolate
hazelnut praline
Piedmont



YUZU GEMBER

Fondantchocolade
ganache van yuzu
bittere ganache
gember
Dark chocolate
yuzu ganache
ginger ganache



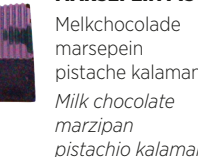
BRILLE

Chocolade met
praliné • rice
krispies, in wit
melk of fondant
Chocolate with praline
rice krispies, in white
milk or fondant



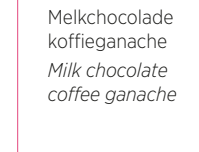
LAVENDEL

Fondantchocolade
lavendelganache
marsepein
Dark chocolate
lavender ganache
marzipan



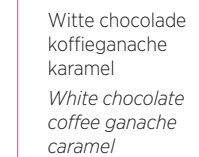
ADVOCAAT • MARSEPEIN FONDANT

Fondantchocolade
marsepein
advocaat
Dark chocolate
marzipan
eggnog



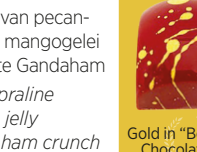
MARSEPEIN PISTACHE KALAMANSI

Melkchocolade
marsepein
pistache kalamansi
Milk chocolate
marzipan
pistachio kalamansi



MOKKA

Melkchocolade
koffieganache
Milk chocolate
coffee ganache



MOKKA KARAMEL

Witte chocolade
koffieganache
karamel
White chocolate
coffee ganache
caramel



GANDA

Praliné van pecan-
noten • mangogelei
krokante Gandaham
Pecan praline
mango jelly
Ganda ham crunch



MOKKA & PEPPER

Fondantchocolade
koffieganache
fruitpeper
Dark chocolate
coffee ganache
fruit pepper



BLOEDAPPELSIEN

Melkchocolade-
ganache • gelei
van bloedappelsien
Milk chocolate
ganache
blood orange jelly



MARSEPEIN PRALINÉ

Marsepein
hazelnootpraliné
Marzipan
hazelnut praline



FRAMBOOS

Fondantchocolade
ganache
van framboos
hazelnootpraliné
Dark chocolate
raspberry ganache
hazelnut praline



GEMBER

Fondantchocolade
ganache
van gember
Dark chocolate
ginger ganache



BLOODY MARY

Fondantchocolade
ganache tomaat
vodka • selder
Dark chocolate
ganache tomatoes
vodka • celeri



ORANGE

Melkchocolade
sinaasganache
karamel
Milkchocolate
caramel
ganache orange



KARAMEL MALDON

Fondantchocolade
karamelganache
maldonzout
Dark chocolate
ganache caramel
maldonsalt



SKULL

Fondantchocolade
rode biet
honing
Dark chocolate
beetroot
honey



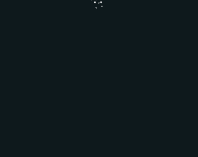
STOVERIJ

Ganache met een
zachte smaak van
Stoofvleessaus
Ganache with
a soft taste of
beef stew



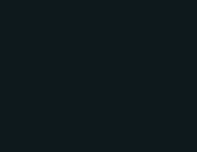
AARDBEI-BALSAMICO

Melkchocolade-
Ganache Aardbei &
Munt - Balsamico
Milkchocolate -
Ganache Strawberry
and Mint - Balsamico



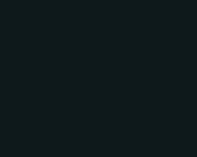
GESTREKEN MASTEL

M Karamel Ganache
met kaneel (mastel:
typische Gentsch
broodje met kaneel)
M Ganache Caramel
and Cinnamon
(mastel: typical Bun with cinnamon)



HEART

Fondantchocolade
- bergamot- vanilla
Madagascar
Dark chocolate -
bergamot - vanilla
Madagascar



In centrum Gent, in de schaduw van de 3 torens, maken Stijn en Janique Vandenbrouhede in hun open atelier samen de lekkerste smaakcreaties in een chocoladejasje. Van de klassieke praliné-pralines tot meer verrassende combinaties. Bij ons wordt alles op ambachtelijke wijze gemaakt met de beste grondstoffen en echte Belgische Callebautchocolade.

Deze flyer geeft een overzicht van ons vaste assortiment. Hou ook onze website, Facebook en Instagram in het oog voor de recentste en seizoensgebonden creaties.



BELGIUM CHOCOLATE AWARDS
Bronze in "Chocolate Personality of 2023"

In the heart of Ghent, nearby the 3 iconic towers, you can find Chocolaterie Vandenbrouhede. In their open workshop, Stijn and Janique Vandenbrouhede create the most delicious and exciting chocolate flavour combinations. From classic chocolates to more surprising combinations. Here, everything is handmade in a traditional way with the best raw materials using real Belgian Callebaut chocolate.

This flyer gives an overview of our fixed assortment. Keep an eye on our site, Facebook and Instagram page for our most recent and seasonal creations.

PASSIE
Fondantchocolade ganache passie karamel
Dark chocolate passion fruit ganache caramel



FEUILLETINE
Witte chocolade praliné van Piemonte hazelnoot feuilletine
White chocolate Piedmont hazelnut praline • crispie cookies



PISTACHE
Witte chocolade ganache pistache
White chocolate pistachio ganache



COCO
Fondantchocolade botercrème rum coco karamel ganache
Dark chocolate butter cream rum caramel coconut • ganache



LIMOEN + GEMBER
Melkchocolade ganache van gember limoen
Milk chocolate ginger ganache lime ganache



YUZU
Fondantchocolade ganache van yuzu
Dark chocolate yuzu ganache



PAARDEKOP MELK
Melkchocolade praliné van Piemonte hazelnoot bresilienne
Milk chocolate • praline of Piedmont hazelnuts bresilienne



NEUSKE
Fondantchocolade violet
Dark chocolate violet



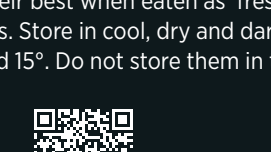
MANGO • CHILI
Melkchocolade ganache gelei van mango • chili
Milk chocolate ganache mango jelly chili



BANAAN
Fondantchocolade ganache banaan
Dark chocolate banana ganache



VEGAN PASSION
Fondantchocolade mango • passie
Dark chocolate mango • passion fruit



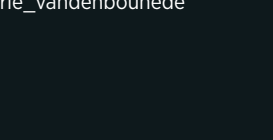
CABOSSE
Fondantchocolade volledige cacao vrucht
Dark chocolate Pulp of cocoa bean



KALAMANSI
Rubychocolade ganache Kalamansi gelei bergamot
Ruby chocolate kalamansi ganache bergamot jelly



MOJITO
Melkchocolade ganache limoen botercrème Bacardi munt
Milk chocolate lime ganache • mint butter cream Bacardi



TIERENTEYN
Fondantchocolade marsepein • framboos Tierenteynmosterd
Dark chocolate marzipan • raspberry Tierenteynmustard



SPECULAAS
Witte chocolade botercrème speculaas melkchocolade
White chocolate butter cream spiced bisquit • milk chocolat

RUBY • MANGO
Rubychocolade mangogelei ganache
Ruby chocolate mango jelly ganache

BITTERE GANACHE
70% cacao
70% cacao

PAARDEKOP FONDANT
Fondantchocolade praliné van Piemonte hazelnoot bresilienne
Dark chocolate • praline of Piedmont hazelnuts bresilienne

BAILEYS
Melkchocolade ganache Baileys
Milk chocolate Baileys ganache

ITALIAN
Fondantchocolade Amaretto • koffie
Dark chocolate Amaretto • coffee

VANILLE FONDANT
Fondantchocolade crème vanille
Dark chocolate vanilla cream

VEGAN ROSES
Fondantchocolade vegan melk ganache rozen gel van rozen
Dark chocolate vegan milk chocolate roses ganache - jelly roses

STRAWBERRY FIELDS
Fondantchocolade basilicum aardbei
Dark chocolate strawberry • basil

BELGIUM CHOCOLATE AWARDS

Silver in "Best praline"

BELGIUM CHOCOLATE AWARDS

BELGIUM CHOCOLATE AWARDS

Our chocolates are at their best when eaten as fresh as possible. Use within 5 weeks. Store in cool, dry and dark place. Best between 12° and 15°. Do not store them in the fridge.



www.instagram.com/chocolaterie_vandenbrouhede

www.chocolaterie-vandenbrouhede.be